

21st St ES

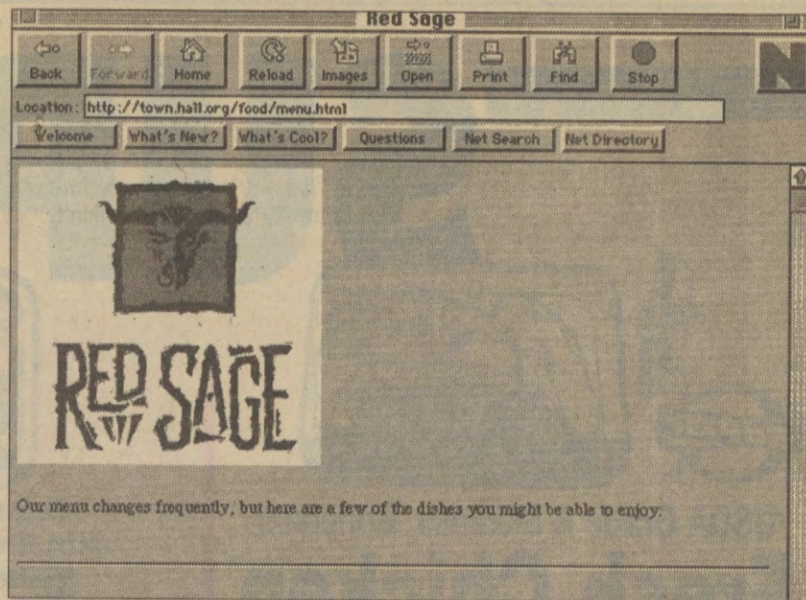
THE WASHINGTON P

Red Sage Menu Goes Electronic

"We offer an appetizer of a chorizo and black bean terrine," the waiter from Red Sage says. "Essentially a black bean pâté flavored with spicy pork sausage, it has a goat cheese center. We serve that warmed with an avocado and tomatillo salsa and with a corn tortilla strip salad."

Sounds so delicious that you're ready to order. There's only one small problem: The waiter is nowhere in sight. But this is not the standard disappearing-waiter act. In this case, the waiter you've just heard is miles, perhaps hundreds of them, away; his description is a recording and is sent over the Internet to anyone who wants to check out the offerings at Mark Miller's Red Sage restaurant at 14th and F streets NW.

Red Sage went on-line 18 months



ago at the urging of dining-room manager Robert Green. "We consider our food to be on the cutting edge, and we wanted to be on the cutting edge of technology as well," says Green. The electronic menu is read more than 50 times a day, with particular interest from computer hackers in Sweden, United Kingdom and Canada, says Carl Malamud, head of Internet Multicasting Service, which designed Red Sage's electronic menu. The restaurant fig-

ures that at least five dozen people have made reservations as a result—including one Japanese tourist who discovered the restaurant while browsing the Internet in Tokyo.

But when the browsing is over, it's back to earth: Red Sage doesn't have a computerized reservation system, so reservations have to be made the old-fashioned way—by telephone.

The Red Sage Internet address is <http://town.hall.org/food/sage/html>.

— Caroline E. Mayer